

## Indian Garbanzo Bean Soup

1/4 cup extra-virgin olive oil, 2 turns of the pan  
2 cloves garlic, chopped  
2 cans chickpeas, drained  
1 small onion, coarsely chopped  
2 teaspoons Sue Chef ground cumin  
1/2 teaspoon Sue Chef ground cardamom  
1/2 teaspoon Sue Chef turmeric  
Salt and pepper  
2 cups chicken or vegetable stock  
1 (28-ounce) can fire roasted tomatoes  
1 cup plain yogurt

## Warm Indian Flat Bread

Heat a medium pot with extra-virgin olive oil over medium heat. Add garlic and cook 2 to 3 minutes. Add the chickpeas and onions to pot and cook 5 minutes to sweeten onion. Season the chickpeas with cumin, cardamom, turmeric, salt and pepper. Stir in stock, then tomatoes. Simmer soup 5 to 10 minutes to combine flavors. Puree soup with a hand blender. Serve with a dollop of yogurt and warm Indian flat bread